



LAMB KABOBS

500g lamb kabob
1 egg, beaten
1 tsp cumin powder
1 tsp chili powder
2 tsp oil
Chopped green onion, to taste
1 pinch salt

- Set temperature to 400°F and timer to 5 minutes to preheat air fryer
- Mix onion, egg, chili powder, oil, salt, and cumin powder together, then coat the lamb
- Marinate the seasoned lamb for 20 minutes
- Evenly spread out lamb kabobs in fryer and fry for 15-20 minutes, or until brown



CHICKEN WINGS

500g chicken wings
2 cloves garlic
2 tsp ginger powder
1 tsp cumin powder
1 tsp black pepper powder
100 mg sweet chili sauce

- Set temperature to 400° F degrees and timer to 5 minutes to preheat air fryer
- Stir seasonings and a little salt together and then coat the chicken wings
- Put chicken wings into fryer basket evenly, set timer for 15-20 minutes or until golden brown



PORK CHOPS

500g pork chops, room temperature
2 beaten eggs
1 cup starch
1/2 tsp ginger powder
1/2 tsp garlic
1/2 tsp chicken powder
1/2 tsp soy sauce
1/2 tsp salt
1/2 tsp oil

- Set temperature to 400°F and timer to 5 minutes to preheat air fryer
- Mix seasonings well, then coat pork chops and marinate for 20 minutes
- Place pork chops into air fryer and set the timer for 10-12 minutes
- Open air fryer and flip pork chops.
- Reduce temperature to 300°F and cook for 10 more minutes, or until brown



CHICKEN NUGGETS

500g chicken nuggets
3 eggs, beaten
1 cup flour
1 tsp flour
1 tsp white pepper powder
1 pinch salt

- Set temperature to 400° F and timer to 5 minutes to preheat the air fryer
- Pound chicken until even
- Stir dry ingredients together
- Coat the chicken nuggets with egg
- Dip chicken nuggets in dry mixture until covered
- Put chicken nuggets into fryer evenly, set timer for 15-20 minutes or until golden brown



DUMPLINGS

10 dumplings, thawed
2 tsp olive oil

- Set temperature to 360°F and timer to 5 minutes to preheat air fryer
- Apply a thin layer of olive oil to the dumplings
- Put dumplings into fryer basket, and set time for 12-15 minutes or until golden brown

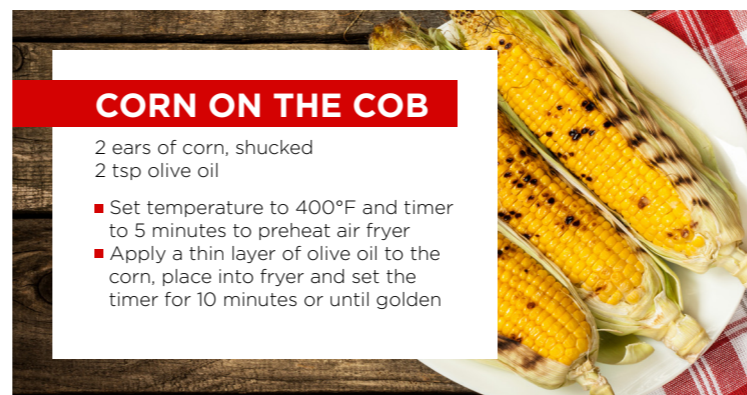


SPICY FRIES

4 potatoes
2 tsp oil
1 tsp salt
1 tsp pepper powder
1 tsp onion powder
1/2 tsp garlic powder
1/2 tsp red chili powder

- Peel potatoes and cut into sticks
- Marinate potato sticks in salt water for at least 20 minutes, and then dry with paper towel
- Thoroughly mix seasonings and stir in potato sticks
- Set temperature to 360° F degrees and timer to 5 minutes to preheat the air fryer
- Put potatoes in air fryer and set timer for 15-20 minutes, or until the fries become golden brown

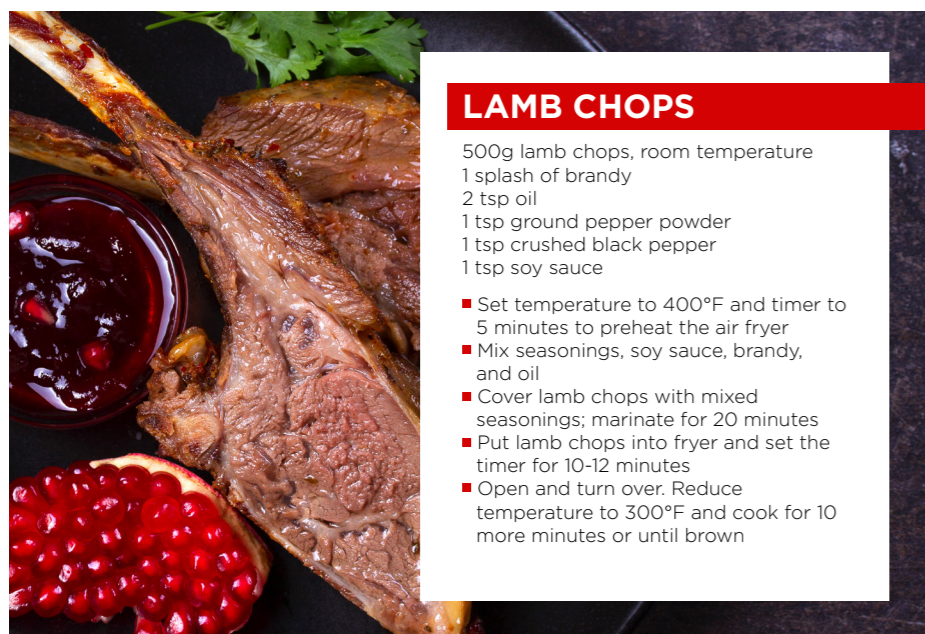
For even better fries, shake fries halfway through cooking process



CORN ON THE COB

2 ears of corn, shucked
2 tsp olive oil

- Set temperature to 400°F and timer to 5 minutes to preheat air fryer
- Apply a thin layer of olive oil to the corn, place into fryer and set the timer for 10 minutes or until golden



LAMB CHOPS

500g lamb chops, room temperature
1 splash of brandy
2 tsp oil
1 tsp ground pepper powder
1 tsp crushed black pepper
1 tsp soy sauce

- Set temperature to 400°F and timer to 5 minutes to preheat the air fryer
- Mix seasonings, soy sauce, brandy, and oil
- Cover lamb chops with mixed seasonings; marinate for 20 minutes
- Put lamb chops into fryer and set the timer for 10-12 minutes
- Open and turn over. Reduce temperature to 300°F and cook for 10 more minutes or until brown



FRIED SQUID

500g squid, frozen
2 tsp oil
1 tsp salt
1 tsp cumin powder
1 tsp chicken powder
1 tsp pepper powder

- Set temperature to 400°F and timer to 5 minutes to preheat air fryer
- Mix seasonings with oil and then coat the squid
- Let squid sit for 20 minutes
- Put squid into the fryer, set the timer for 12-15 minutes or until brown



SPICY SHRIMP

10 pcs prawns, thawed
2 tsp oil
1 pc garlic, minced
1 tsp black pepper
1 tsp chili powder
100 mg sweet chili sauce

- Set temperature to 400°F and timer to 5 minutes to preheat air fryer
- Rinse prawns
- Apply a thin layer of oil to prawns, place into fryer, and set the timer set for 5-8 minutes or until crunchy and golden
- Mix sweet chili sauce with other ingredients in a pan and add prawns